



Timothy S. Hopkins Catering

Fall & Winter Wedding Packages 2026-2027

*Congratulations on choosing your venue!
We look forward to working with you and serving
amazing food that you and your guests will be talking about for years to come!*

Our Wedding Packages include

- Complimentary Private Food Tastings at Our Kitchen in Essex
- Three Course Seated or Stations Menus
- Full Food Service Staff
- Dedicated Event Planner & Day of Event Manager
- Beautifully Decorated Food Display Tables
- Cake Cutting & Presentation
- Coffee & Tea Service
- Complete Event Set-up & Break-down
- Taxes, Gratuity, Administrative fees

Bar Services *(not included in wedding packages)*

- We are fully licensed and provide a variety of bar services and options
- Bar services can be include your quote *(if permissible by the venue)*
- Our options include Consumption or Open Bar pricing
- An option for Client Provided Beverages *(as allowed by venue)*
- Personalized Signature Cocktails & Bar Menu

Rentals *(not included in wedding packages)*

We are happy to provide a quote and coordinate rentals such as linens, china, flatware and glassware, and, if not supplied by your venue, tables and chairs.

*As a chef owned-operated business, we pride ourselves on creative, personalized menus.
We use only exceptional quality ingredients and have a passion for sourcing local and
seasonal products and supporting our local farmers and food artisans.*

*The following menus are a sampling of what we do.
We would love to work with you to create the perfectly crafted menu for your day!*

*Sincerely,
Timothy S. Hopkins, Owner & Paul ten Hope, Partner*



SEATED DINNER

\$170 Per Person

Pre-Ceremony Refreshments

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select six)

Wild Mushroom Tartlets
Truffle Fontina Arancini, Lemon Aioli
Pan-Seared Vegetable Pot Stickers, Sweet Chili
Black Forest Ham, Gruyere Grilled Cheese Mini
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini
Charred Beef Tenderloin, Wild Mushroom Quesadillas
Coconut Fried Shrimp, Apricot Mustard
Maple Glazed Bacon Scallops
Pear, Fig Jam, Brie Phyllos

FIRST COURSE

(please select one)

Baby Arugula

Caramelized Apples, Roasted Plum Tomatoes
Toasted Walnuts, Blue Cheese, Maple Balsamic Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Sherry Vinaigrette

Caesar Salad

Roasted Plum Tomato, Herbed Croutons
Shaved Parmesan, Housemade Dressing

Wild Mushroom Bisque

Crème Fraîche Drizzle

Accompaniments

Freshly Baked Rolls, Sea Salted Butter



ENTRÉE COURSE

(please select two)

Chimichurri Grilled Flat Iron Steak

Red Wine Demi-Glace

Upgrade to Black Angus Filet of Beef \$10 Per Person

Pan-Seared Statler Chicken

Rosemary Lemon Garlic Jus

Gloucester Cod

Buttery Ritz Crumb Topping, Lemon

Duroc Pork Chop

Fuji Apples, Onions, Dried Cherries, Demi-Glace

Sides

Herb Roasted Fingerlings, Seasonal Vegetable Medley

VEGETARIAN & VEGAN

(please select one)

Butternut Squash Ravioli

Sage Brown Butter, Sauteéd Spinach

Dried Cranberries, Parmesan

Whole Roasted Portobello (GF)

Wild Mushroom Risotto, Parmesan

Warm Ancient Grain Bowl (GF, Vegan)

Roasted Seasonal Vegetables, Baby Arugula

Parsley Vinaigrette

Vegan Mediterranean Phyllo

Seasonal Vegetables, Kalamata Olives, Quinoa

DESSERT

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Imported Teas



PREMIUM SEATED DINNER

\$195 Per Person

PRE-CEREMONY REFRESHMENTS

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES *(please select eight)*

Wild Mushroom Tartlets
Truffle Fontina Arancini, Lemon Aioli
Pan Seared Vegetable Potstickers, Sweet Chili
Black Forest Ham, Gruyere Grilled Cheese Mini
Herbed Beef Tenderloin Skewer, Horseradish Crema
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta
Local Lobster Salad, Housemade Potato Chip, Chives, Lemon Aioli
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini
Charred Beef Tenderloin, Wild Mushroom Quesadillas
Coconut Fried Shrimp, Apricot Mustard
Maple Glazed Bacon Scallops
Pear, Fig Jam, Brie Phyllos

STATIONARY DISPLAY

Imported & Domestic Cheese Board

Local Brie, Grafton Cheddar, Flower Crusted Goat
Manchego, Smoked Gouda, Great Hill Blue
Red Grapes, Strawberries, Fresh Herbs, Flowers
Assorted Crackers, French Baguettes



FIRST COURSE

(please select one)

Local Tomatoes, Basil, Fresh Mozzarella

EVOO, Aged Balsamic Vinaigrette

Baby Arugula

Caramelized Apples, Roasted Plum Tomato
Toasted Walnuts, Blue Cheese, Maple Balsamic Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Sherry Vinaigrette

Caesar Salad

Roasted Plum Tomato, Herbed Croutons
Shaved Parmesan, Housemade Dressing

Wild Mushroom Bisque

Crème Fraîche Drizzle

Accompaniments

Freshly Baked Rolls, Sea Salted Butter

ENTRÉE COURSE

(please select two)

Black Angus Filet of Beef

Cayenne Onion Crisps, Malbec Demi-Glace

Pan-Seared Statler Chicken

Dried Fruit, Apple Cider Demi-Glace

Duroc Pork Mignons

Caramelized Onions, Fuji Apples
Dried Cherries, Demi-Glace

Pan-Seared Halibut

Plum Tomatoes, Vidalia Onions, Fresh Herbs, White Wine

Gloucester Cod

Ritz Crumbs, Lobster Cream Sauce

Sides

Red Bliss Boursin Potatoes, Baby Carrot Asparagus Bundle



VEGETARIAN & VEGAN

(please select one)

Butternut Squash Ravioli

Sage Brown Butter, Sauteéd Spinach
Dried Cranberries, Shaved Parmesan

Whole Roasted Portobello (GF)

Wild Mushroom Risotto, Shaved Parmesan

Warm Ancient Grain Bowl (GF, Vegan)

Roasted Seasonal Vegetables, Baby Arugula
Parsley Vinaigrette

Vegan Mediterranean Phyllo

Seasonal Vegetables, Kalamata Olives, Quinoa

DESSERT

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Imported Teas



FORMAL STATIONS

Two Stations \$165 Per Person

Three Stations \$185 Per Person

PRE-CEREMONY REFRESHMENTS

Hot Russell Orchard Apple Cider

Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select six)

Wild Mushroom Tartlets

Truffle Fontina Arancini, Lemon Aioli

Pan Seared Vegetable Pot Stickers, Sweet Chili

Black Forest Ham, Gruyere Grilled Cheese Mini

Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta

Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini

Charred Beef Tenderloin, Wild Mushroom Quesadillas

Coconut Fried Shrimp, Apricot Mustard

Maple Glazed Bacon Scallops

Pear, Fig Jam, Brie Phyllos

FIRST COURSE

(please select one)

Local Tomatoes, Basil, Fresh Mozzarella

EVOO, Aged Balsamic Vinaigrette

Baby Arugula

Caramelized Apples, Roasted Plum Tomato

Toasted Walnuts, Blue Cheese, Maple Balsamic Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Sherry Vinaigrette

Caesar Salad

Roasted Plum Tomato, Herbed Croutons

Shaved Parmesan, Housemade Dressing

Wild Mushroom Bisque

Crème Fraîche Drizzle

Accompaniments

Freshly Baked Rolls, Sea Salted Butter



DINNER STATIONS

(please select two or three Stations)

BEEF

(select one option)

Herb Roasted Beef Tenderloin

Wild Mushrooms, Caramelized Onions, Port Demi-Glace
Boursin Red Bliss Potatoes, Local Vegetables

Red Wine Braised Short Ribs

Mashed Yukons, Roasted Root Vegetables

SEAFOOD

(select one option)

Herbed Gloucester Cod

Citrus Beurre Blanc

Roasted Fingerlings, Asparagus

Pan-Roasted Salmon

Toasted Pistachios, Citrus Beurre Blanc

Roasted Fingerlings, Asparagus

CHICKEN

(select one option)

Pan-Seared Chicken

Dried Fruits, Apple Cider Demi Glace

Mashed Yukons, Herbed Baby Carrots

Pan-Seared Chicken

Rosemary Lemon Garlic Jus

Wild Mushroom Risotto, Asparagus

PASTA

(select one option)

Wild Mushroom Ravioli

Pecorino Cream, Basil Pesto

Butternut Squash Ravioli

Sage Brown Butter, Sauteéd Spinach

Dried Cranberries, Parmesan

Accompaniments

Freshly Baked Rolls, Sea Salted Butter



RISOTTO

Parmesan Risotto

Included Toppings

Grilled Shrimp, Grilled Chicken, Apple Smoked Bacon
Asparagus, Sweet Peas, Roasted Tomatoes, Mushrooms
Fresh Goat Cheese, Shaved Parmesan

DESSERT

Wedding Cake Provided by the Couple
Chocolate Dipped Strawberries, Sablé Cookies
French Roast Coffee, Imported Teas

CASUAL STATIONS

Two Stations \$160 Per Person

PRE-CEREMONY REFRESHMENTS

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select six)

Shrimp, Cocktail Sauce
Mini Crab Cakes, Ancho Aioli
Maple Glazed Bacon Scallops
Tomato, Basil, Mozzarella Pizzetta
Crispy Vegetable Spring Rolls, Candied Ginger Soy
Beef Tenderloin Crostini, Boursin, Ancho Aioli
Curried Chicken Satay, Peanut Sauce
Artichoke Puff, Dill, Parmesan Aioli
Raspberry, Brie, Almond Phyllos
Snow Peas, Boursin Stuffed



STATIONS

(please select two stations)

GOURMET GRILLED CHEESE

(please select three)

Bacon, Brie, Fig Jam

Vermont Cheddar, Roasted Tomato

Prosciutto, Caramelized Onion, Goat Cheese

Black Forest Ham, Gruyere

Fuji Apple, Brie

The options are endless! What's your dream grilled cheese?

Accompaniments

Tomato Bisque Demitasse, Dave's Housemade Pickles

SLIDER BAR

(please select two)

Black Angus Bacon Cheeseburgers

Sesame Crusted Yellowfin Tuna Burgers, Wasabi Aioli

BBQ Turkey Burgers, Smoked Gouda, Fried Onions

Fried Chicken, Vinegar Coleslaw, Spicy Aioli

James River Pulled Pork, Pickles

Accompaniment

Housemade Potato Chips

TACOS

Flour & White Corn (GF) Tortillas

Proteins

(Please select two)

Chili Lime Chicken, Ancho Dusted Shrimp, Grilled Flat Iron Steak

Toppings

(All included)

Grilled Vegetables, Jalapeño Slaw, Black Beans, Pico de Gallo

Guacamole, Scallions, Pickled Jalapeño, Cotija Cheese

Accompaniments

Cilantro Rice, Mexican Street Corn Salad

DESSERT

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Imported Teas



ADDITIONAL STATIONARY APPETIZERS

Mediterranean

(\$12 per person)

House Cured Olives, Imported Feta Cheese
Tirokafteri, Hummus, Tzatziki, Stuffed Grape Leaves
Roasted Peppers, Sweet Drop Peppers
Roasted Tomatoes, Artichokes

Baconator

(\$12 per person)

Applewood Smoked Bacon
Grafton Cheddar
(add Sriracha Bacon for \$3 per person)
Seasonal Pine Bough or Rosemary Sprig Display

Imported & Domestic Cheese Board

(\$12 per person) (included in Premium Dinner Package)

Local Brie, Grafton Cheddar, Flower Crusted Goat
Manchego, Smoked Gouda, Great Hill Blue
Red Grapes, Strawberries, Fresh Herbs, Flowers
Assorted Crackers, French Baguettes

Charcuterie & Cheese Board

(\$17 per person) (\$9 Per Person with Premium Dinner Package)

Prosciutto di Parma, Finochietta Salami, Genoa Salami, Saucisson Sec
Soppressata, Local Brie, Grafton Cheddar, Flower Crusted Goat, Manchego
Smoked Gouda, Great Hill Blue, Fruits and Nuts, Cornichons
House Marinated Olives, Mustards
Assorted Crackers, French Baguettes



ADDITIONAL PASSED HORS D'OEUVRES

Skewers

Tomato, Mozzarella, Basil Caprese
Herb Marinated Tenderloin, Horseradish Dip
Grilled Shrimp, Ginger Cilantro Mignonette

Grilled Cheese Minis

Black Forest Ham, Gruyere
Prosciutto, Onion, Goat Cheese
Cheddar, Roasted Tomato, Basil
Cheddar, Tomato Bisque Demitasse
Bacon, Brie, Fig Jam

Pizzettas

Fig, Gorgonzola
Buffalo Chicken, Blue Cheese
Prosciutto, Arugula, Shaved Parmesan, Balsamic Glaze
Sausage, Goat Cheese, Spinach, Lemon Aioli
Pepperoni, Hot Honey

Seafood

Grilled Shrimp, Harissa
Crabmeat Stuffed Mushrooms
Cajun Grilled Shrimp, Avocado Salsa, Tortilla Rounds
Seared Scallops, Dill Pickle Aioli
Jonah Crab Salad, Endive

Vegetarian

Whipped Feta Phyllo, Sesame Seeds, Honey
Maple Sweet Corn Fritters

Vegan

Falafel, Lemon Tahini
Blistered Shishito Peppers, Vegan Lemon Aioli
Tiny Beet Salad, Balsamic, English Cucumber
Fried Edamame Spring Rolls



ADDITIONAL DESSERTS

Petite Desserts

\$8.25 per person - two items

\$9.75 per person - three items

Crème Caramels

Key Lime Tartlets

Homemade Chocolate Pudding

Lemon Poppy Seed Strawberry Shortcake

Fresh Fruit Tartlets

Mini Apple Crisps

Lemon Mousse

Housemade Cookies & Bars

Assortment \$6 per person

Pecan Sablés

Peanut Butter

Heath Bar Brownies

Golden Raisin Brown Butter Oatmeal

Classic Chocolate Chip

Raspberry Linzer Bars

Lemon Squares

(Nut Free and Gluten Free selections available)

Plated Desserts

\$12.00 per person

Crème Brûlée

Pavlova, Lemon Curd, Fresh Berries

Lemon Poppy Seed Strawberry Shortcake, Fresh Mint, Whipped Cream

Flourless Chocolate Torte, Raspberry Coulis, Crème Anglaise

Apple Blueberry Cobbler



LATE NIGHT SNACKS

Flatbreads

*\$14 per person
Please choose three*

Pepperoni, Mozzarella
Thai Chicken, Cilantro, Fried Wontons
Marini Farm Tomato, Valley Farm Goat Cheese
Butternut Squash, Dried Cranberries, Sage, Manchego
Baked Potato, Bacon, Cheddar, Chives, Sour Cream
Duck Confit, Caramelized Onion, Fontina
Wild Mushroom, Gruyere

Chicken Fingers

\$12 per person

Crispy Original
Spicy Buffalo

Sauces

BBQ, Ancho Aioli, Ketchup, Blue Cheese

Accompaniments

Housemade Potato Chips

Party Fries

*\$14 per person for 100 people or more - includes deep fryer
Please choose two*

Classic
White Truffled
Sweet Potato Waffle
Parmesan Rosemary Shoestring
Cajun Dusted
Onion Rings

Sauces

Housemade Ketchup, Truffle Aioli, Lemon Aioli, Maple Cream